**Cena Oleana – Sharing Menu**

**Starters**

**Mize’ Board**

 Thinly sliced Italian salami, pork and coriander sausage, crispy leaves, spicy chickpea dips, carciofi sott'olio, marinated olives, Galletti

**Focaccia Rustica**

Stone-baked focaccia with spring onions, cherry tomatoes, black olives, and rucola, finished with garlic and rosemary oil drizzle

**Rigatoni al Ragu Classico**

Rigatoni with slow-braised beef in a San Marzano tomato sauce

**From the Charcoal Grill**

**Seared Tuna all’Salmoriglio**

Pan-seared tuna steak with extra virgin olive oil, lemon, garlic & basil.

**Honey & Soy Glazed Chicken**

Boneless chicken thighs with local honey & soy sauce marinade, fresh coriander & black pepper

**Flamed Grilled Black Pork**

Grilled Iberian black pork collar, sweet and spicy chimichurri.

**Verdure Ortolani**

Seasonal root vegetables with a hint of olive oil

**Smokey Roast Potatoes**

Roast potatoes smoked bacon snippets & chopped rosemary.

**To Finish**

**Pear Frangipane Tart**

Baked sweet tart dough, crushed almond meal, sweet pears.

***Beverage – Free-flowing house wine, beer, soft drinks & water***

***Adults Price – €33 per person***

***Kids price – €16.50 per child***

**Kids Menu**

**Chicken nuggets and chips**

**Or**

**Pizza Wudy**

**Tomato sauce melted cheese & Wudy sausage.**

**Or**

**Penne Tomato Sauce & grated cheese**

**To finish**

**Two scoops of ice cream of your choice**